

**PROGRAM: Culinary Arts**

**PROGRAM  
CIP CODE: 12.0500**

**DESCRIPTION:** The Culinary Arts program is designed to prepare students to apply technical knowledge and skills required for food production and service occupations in institutional and commercial food establishments. Students completing this program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques, special diets and management of food establishments will also be studied. In addition to technical skills, students completing this program will also develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations. The program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience, and the Career and Technical Student Organization, FCCLA and SkillsUSA.

**RECOMMENDED PROGRAM SEQUENCE OF COURSES:**

**Career  
Preparation  
Grades  
11-12** The following describes a recommended sequence of courses developed from industry-validated skills necessary for initial employment or continued related education. All the state-designated Culinary Arts standards are addressed in this instructional sequence.

**12.0500.10** Fundamentals of Culinary Arts: This course prepares students to serve under the supervision of food service professionals as kitchen support staff and commercial food preparation workers. It includes instruction in kitchen equipment, organization and operations, sanitation, quality control, quantity food preparation and cooking skills.

**-and-**

**12.0500.20 Culinary Arts Applications:** This course prepares students with advanced applications in kitchen equipment, organization and operations, sanitation, quality control, quantity food preparation and cooking skills. Additionally, students have training in business operations of a food and beverage operation.

**And program may elect to add:**

**12.0500.75 Culinary Arts - Internship:** This course provides CTE students an opportunity to engage in learning through participation in a structured work experience that can be either paid or unpaid and does not necessarily require classroom instruction that involves the application of previously developed Culinary Arts knowledge and skills.

**-or-**

**12.0500.80 Culinary Arts - Cooperative Education:** This course utilizes a cooperative education methodology to combine school-based and supervised work-based learning experiences directly related to the standards for the Culinary Arts program.

## TEACHER CERTIFICATION REQUIREMENTS FOR THE CULINARY ARTS PROGRAM

**CAREER PREPARATION:** The instructor must be CTE certified according to the following table

<b>Culinary Arts</b>	<b>CERTIFICATES</b>	
	Types: BVT, SVT Approved Areas: FCS, VHE, VRO	Types: PVF, SVF, PCTF, SCTF  No Approvals Necessary
	<b>CERTIFICATES</b>	
	Types: BVT, SVT Approved Areas: ITE, VTT	Types: PVI, SVI, PCTI, SCTI  No Approvals Necessary

**Note:**

- Culinary Arts, 12.0500.70 may be a part of the sequence and the teacher must hold a Cooperative Education Endorsement (CEN).
- Teacher/Coordinator 12.0500.75 is not required to have a Cooperative Education Endorsement (CEN).
- CTE certified teachers with a CEN certificate may manage Culinary Arts students for 12.0500.80 with a work plan approved by Culinary Arts teacher of record.

## CERTIFICATE ABBREVIATIONS FOR THE CULINARY ARTS PROGRAM

Certificate Types		Approved Areas List	
<b>BVT</b>	Basic Vocational Education	<b>FCS</b>	Family and Consumer Sciences Education
<b>PCTF</b>	Provisional Career and Technical Education Family Consumer Sciences	<b>ITE</b>	Industrial Technology Education
<b>PCTI</b>	Provisional Career and Technical Industrial Technology	<b>VHE</b>	Vocational Home Economics
<b>PVF</b>	Provisional Vocational Family Consumer Sciences	<b>VRO</b>	Vocational Related Occupations
<b>PVI</b>	Provisional Vocational Industrial Technology	<b>VTT</b>	Vocational Trade and Technical Education
<b>SCTF</b>	Standard Career and Technical Education Family Consumer Sciences		
<b>SCTI</b>	Standard Career and Technical Industrial Technology		
<b>SVF</b>	Standard Vocational Family Consumer Sciences		
<b>SVI</b>	Standard Vocational Industrial Technology		
<b>SVT</b>	Standard Vocational Education		